



# *Privateer Bay Seafood Restaurant*

## *Menu*

## Appetizers

Cream of Crab Soup	Cup 8 / Bowl 13
Shrimp Cocktail	11
Mini-Crab Cakes	14
French Bread with Crab and Artichoke Dip	9
Lobster Bisque	Cup 8 / Bowl 13

## Entrees

*All entrees come with two sides*

Crab Cake Special	35
Seasoned local Chesapeake Blue Crab meat that has been well-broiled to perfection.	
Shrimp Scampi	22
Saute'd Norway Lobsters served with garlic suace and lemon juice on top of fresh pasta.	
Crab Imperial	27
Local, Chesapeake Blue Crab meat well-seasoned and mixed with mayonnaise and parmesan, served in a scallop shell.	
Baked Stuffed Flounder with Crab	20
A crab meat-mix seasoned with pepper and mustard served inside a flounder fillet sprinkled with butter and herbs baked to perfection.	
Grilled Shrimp in Garlic Butter	23
Grilled shrimp seasoned in black pepper and then glazed with garlic butter.	
Blackened Flounder with Apricot Sauce	23
Flounder frided and blackened with an array of spices drizzled in apricot sauce.	
Grilled Salmon with Mango Salsa	25
A salt and peppered salmon grilled with lime juice and served with a sweet salsa made with mango.	
Surf and Turf, Maine Lobster Tail with Filet Mignon	30
A Maine Lobster tail steamed and buttered served with a side of grilled tenderloin.	
Whole Maine Lobster	Market Price
A whole Maine Lobster steamed and served with lemon suace.	



## Sides

Baked Potato  
Broccoli  
Garlic Mashed Potatoes  
Green Beans with Red Potatoes  
Rice Pilaf with Pine Nuts  
Asparagus with Hollandaise Sauce



## Desserts

Pecan Pie with Ice Cream	7
Chocolate Cheesecake with Raspberry Sauce	7
Chocolate Mousse	5
Lemon Sorbet	3

## Drinks

Coke products	3	
Raspberry Lemonade		4
Milk	3	
Coffee	3	
Cranberry Juice	4	
House Red and White Wines by the glass		9

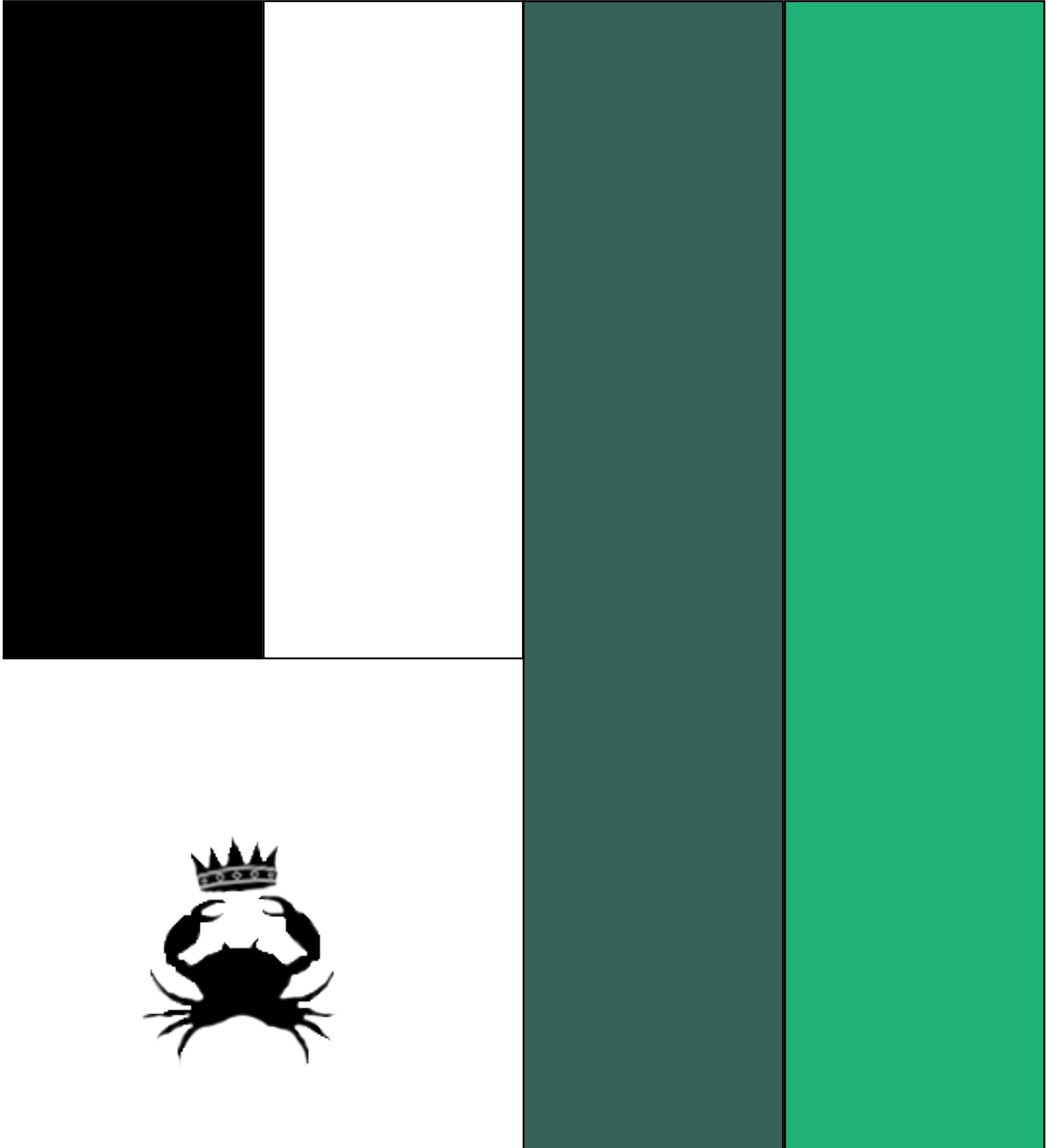




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# Privateer Bay Seafood

 Menus

Locations

GiftCards  
/Coupons

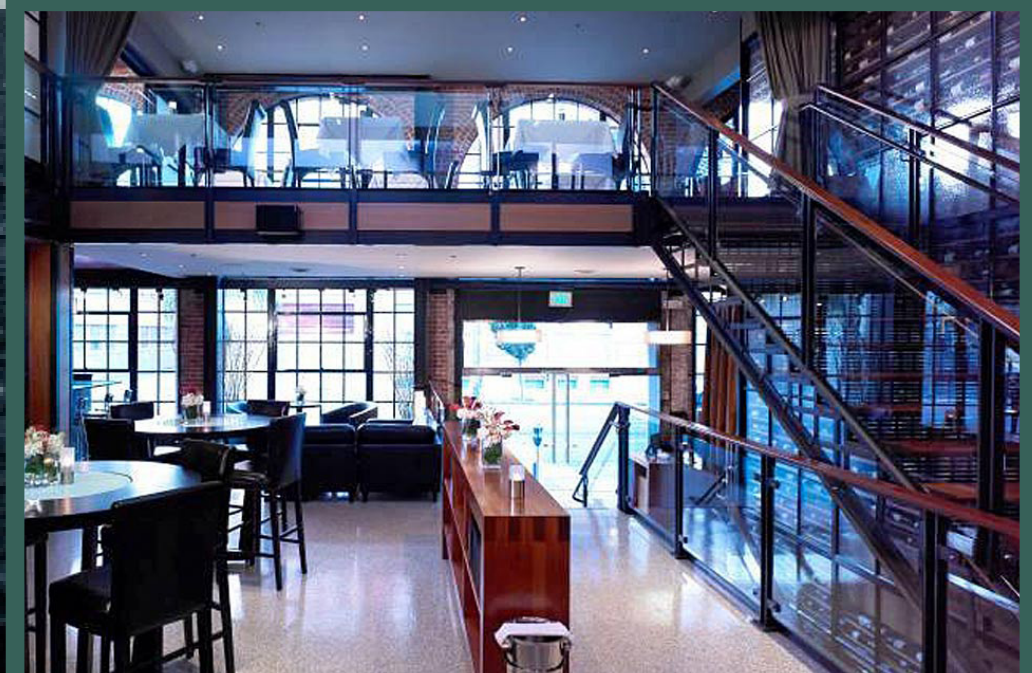
Reservations

Contact

Policies  
/ Information



Privateer Bay Seaview Dining Room



Privateer Bay Private Dining Area and Bar



Shrimp Scampi made with fresh, juicy Pandalid Shrimp over linguini pasta, cooked in a lemon/garlic/white wine sauce. Sprinkled with parsley.

Fresh, made in-house crab cakes made from local Maryland Brown Crabs, juicy Pandalid Shrimp, and Valentina Hot Sauce. Served with parsley.



Large Whole Maine Lobster boiled in lemon/pepper/garlic sauce. Served with lemon and topped with parsley and mint.

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